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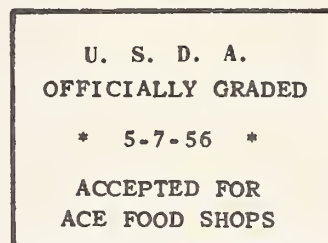
UNITED STATES DEPARTMENT OF AGRICULTURE  
AGRICULTURAL MARKETING SERVICE  
Poultry Division  
Washington 25, D. C.

June 1958

FEDERAL-STATE EGG AND POULTRY GRADING  
SERVES THE RESTAURANT TRADE

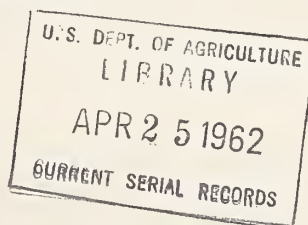
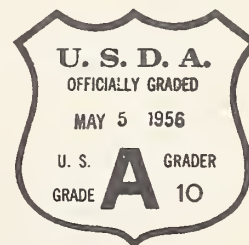
Restaurateurs can be assured of getting the quality, size and class of eggs and poultry they desire by using the ACCEPTANCE TYPE of Federal-State grading service. This type of service is available in every State. Arrangements may be made for ACCEPTANCE TYPE of service by applying to USDA poultry grading offices located in any of the larger cities.

Buyers can have their egg purchases inspected according to their specific requirements. Where poultry and eggs are bought on a contract basis each case is stamped to show that the delivery is acceptable. An example of an acceptance stamp is shown at right.



The purchase of officially graded and inspected eggs and poultry enables restaurants to buy on the basis of competitive bids with assurance that the products meet the specifications on which they were purchased. Cases are sealed and stamped in a way that prevents tampering or substitution of inferior products. Invoices are stamped to let restaurant management know that the delivery has met specifications and payment is in order. Certificates are also issued to attest to the quality and weight (size) of eggs and the quality, class, weight and other requirements of poultry deliveries. Uniform size birds and accurate weights, as well as high quality are important to the restaurant man. Many users of the ACCEPTANCE TYPE of grading service require that the acceptance inspection be made within 1 or 2 days of delivery date to have added assurance that the quality delivered is in line with quality paid for. The field staff and the Washington, D. C. Office of the Poultry Grading Service will be glad to discuss egg and poultry procurement problems with restaurant men and assist them in developing buying specifications when requested.

Unless additional requirements are stipulated most purchases can be made on the basis of the U. S. Grades and Weight Classes for Eggs and the U. S. Grades for Poultry. In such instances, all that buyers need to specify in making purchases is the quality and weight class of eggs and the class, quality and weight range of poultry and that the products be officially graded and stamped, such as, U. S. Grade A.



Many restaurants use egg products such as frozen or dried whole eggs, whites and yolks or various special blends of these products. USDA also provides service in connection with the processing and inspection of these products. Egg products which are prepared under continuous inspection according to strict sanitation and processing inspection are stamped with the inspection mark illustrated at the right. Restaurateurs should consider requiring that the egg products they buy bear the shield design inspection mark as an additional assurance that they were prepared from wholesome shell eggs under sanitary conditions.



As a further step to insure delivery of satisfactory frozen egg products a "condition inspection" can be made immediately prior to delivery. This is done by drilling a hole down through the frozen mass of egg meat and smelling for any off odors that would indicate unsatisfactory condition. Satisfactory products are officially stamped and accepted for delivery. Where specific requirements are set forth in the purchaser's specifications - such as total solids content, color, and bacteria counts, USDA inspectors draw samples and arrange for laboratory analysis to determine that purchase specifications are met.

For additional information concerning these services contact the local Area Supervisor whose address is listed below or write to the Poultry Division, Agricultural Marketing Service, Washington 25, D. C.

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